

DINNER MENU

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk



FOR THE TABLE

GREEN CHICKPEA

"GUACAMOLE" | 6

roasted tomatoes, grilled bread, lavash, grissini

WHIPPED RICOTTA | 6

artichoke caponata, grilled bread, lavash, grissini

HOUSE BAKED BREAD | 6

maple butter

CHARCUTERIE & CHEESE | 27

local selection of chefs choice of charcuterie & cheese, house made terrine, preserves, pickles, olives, mustard, house made crackers

TO START + SHARE

SOCO URBAN SALAD | 12

shaved radish, pumpkin seed granola, carrot, preserved, lemon vinaigrette, parmesan aioli

GRAIN SALAD | 13

spinach, feta, crispy chickpeas, watermelon, beets, strawberry peppercorn vinaigrette

GRILLED BROCCOLI CAESAR | 13

kohlrabi, baby kale, croutons, parmesan crisps

HEIRLOOM TOMATOES | 14

balsamic gel, stracchiatella, basil, croutons, almond praline

ADD TO YOUR SALAD:

grilled avocado (4); roasted pacific salmon (10)
grilled chicken breast (9); grilled prawns (10)

TUNA POKE | 16

albacore tuna, marinated shitake, cucumber, avocado, grilled pineapple, chili mango, jicama slaw

MUSHROOM SOUP | 9

mixed mushrooms, feta

SOCO MEATBALLS | 15

rich tomato sauce, parmesan reggiano, pine nuts, basil

BEEF TARTARE | 15

hanger steak, caramelized onions, pickled mushrooms, marrownaise

OCTOPUS | 15

seed to sausage chorizo, sauce vierge, fennel, espellette, crouton

5 CHEESE MACARONI AND CHEESE | 15

2015 + 2016 + 2017 Toronto Mac and Cheese Best of Festival champion, herb bread crumbs
Add bbq braised beef (3)

PRAWN MAC'N CHEESE | 19

prawn cream, 5 cheeses, preserved lemon, tarragon

ENTREES

SOCO BACON CHEESEBURGER | 19

ground prime rib, onion, iceberg lettuce, SOCO secret sauce, fries

style your burger:

fried egg (2); sub sweet potato fries (2); truffle aioli (2); mushrooms (2)

GREEN PEA TAGLIATELLE | 19

goat cheese, spring peas, cherry tomatoes, mint, basil

HALIBUT | 29

panisse, green chickpea hummus, asparagus, black garlic emulsion

GRILLED SALMON | 28

roasted fingerlings, corn, double smoked bacon, tomato fennel nage

LAMB SHOULDER | 27

steel cut oat risotto, peas, mint, spring onion, pickled mustard seeds

GOAN CHICKEN | 26

goan spiced half chicken, green coconut curry, fingerling potatoes, house salad

DUCK CONFIT | 28

smoked farro succotash, blueberry gastrique, jus

CAULIFLOWER STEAK | 22

beluga lentils, ttc sauce, kale, hazelnut, dukkah

8 OZ. GRILLED STRIPLOIN | 34

twice baked potato, peppercorn jus, watercress salad, mushroom ketchup

SIDES

CAULIFLOWER GRATIN | 9

5 cheese, herbed bread crumb

SOCO FRIES | 7

parmesan, garlic, chopped herbs, caper aioli

SWEET POTATO FRIES | 9

with sriracha mayo

ROASTED FINGERLING POTATOES | 7

green coconut curry

GRILLED BROCCOLINI | 7

crispy shallots, truffle aioli

MINI MAC'N CHEESE | 10

2015 + 2016 + 2017 Toronto Mac & Cheese Best of Festival Champion, herb bread crumbs
add bbq braised beef (\$3), add prawns (\$5)

FLATBREAD PIZZA

MARGHERITA | 16

fior di latte, san marzaqno tomato sauce, fresh basil

PUTTANESCA PIZZA | 19

white anchovies, capers, black olives, garlic, chillies, fior de latte

PRAWN | 21

charcoal crust, prawns, chilies, roasted tomato, black kale, lemon mascarpone

DIAVOLA | 19

chorizo, soppressata, calabrese, red pepper mascarpone, banana peppers

GRILLED ARTICHOKE | 17

pickled peppers, goat cheese, pesto aioli

FIG | 19

caramelized onions, blue cheese, arugula, fig reduction

*add to any flatbread pizza (\$3 each)
mushrooms; pulled chicken; prawns; chorizo; kale*

